



2018 SMITH & HOOPER MERLOT

Smith & Hooper crafts premium wines within a philosophy naturally expressed by the unique terroir of the Wrattenbully region. Ancient geology and a moderate climate work together to create wines of finesse and distinction, with seamless flavours, exceptional palate weight and length.

Wrattenbully is one of Australia's most exciting viticultural discoveries of recent times. Blessed with the celebrated soil profile of Terra Rossa over limestone, the region is rapidly establishing a high class reputation for wines of depth and elegance.

VITICULTURE/WINEMAKING

In our Wrattenbully vineyards we have learnt a great deal about tending to the Merlot grapevine and we trellis them with a catching wire. This gives the vine stability and structure, and allows the grapes to receive dappled light rather than full sun.

The art in Merlot winemaking is avoiding over-extraction of the tannins from the fruit and seeds. Our wines are made in static fermenters and we continually taste the developing wine and press the skins when there is structure and weight without tannic hardness. In the pursuit of soft tannins, we are judicious in our oak selection and moderate with its use.

VINTAGE CONDITIONS

With good winter soil moisture, the vines grew happily through a warm spring and into the dry summer months. These conditions led to even and healthy bunch set and a healthy vine canopy. At vintage in autumn, the merlot vines held their fruit in great condition, whilst the dry and warm weather ensured there was no pressure of disease.

WINEMAKER'S COMMENTS

This is an expressive Merlot, showing a fascinating combination of ripe plums, cedar and spice aromas. An inviting perfume of cinnamon and clove blends with blue fruits to give an exotic journey. Bursting with plum, blackberry, briar and cedar, evolving to enticing savoury notes from the French oak. The lovely natural acidity combines well with the expressive fruit and tannins. This wine is blended to be enjoyed now and will continue to evolve for five to seven years.

Try matching with char grilled Wrattenbully chops or veggie burgers with pomegranate ketchup.

www.smithandhooper.com

VINTAGE 2018

REGION WRATTENBULLY

WINEMAKER NATALIE CLEGHORN

HARVESTED 7TH - 15TH MARCH

ALC/VOL 14.5%

TOTAL ACID 5.8 G/L

PH 3.46

VEGAN WINE

